Afternoon Tea

ENGADINE
INN + CABINS + VENUE

Tea Selections

The Afternoon Tea experience includes three teas, curated to complement the seasonal menu.
Teas are sourced as locally as possible from partners at High Climate Tea in Asheville and other producers.
Selections may include:

Keemun- High Climate Tea

Traditional black tea with subtle hints of smoke and cocoa. Sourced from Anhui Province, China and imported directly by Asheville's High Climate Tea company. Original "English Breakfast" style tea, beloved in European tea service since the 18th century.

Wuyi Shan Wild- High Climate Tea

Mild, almost sweet black tea with earthy notes from its rocky, mineral-rich terroir. Gathered from uncultivated, wild-growing tea plants in Wuyi Shan, China.

Victorian Earl Grey

Bold, invigorating black tea blend of classic Earl Grey complemented with lavender, marigold, rose petal, and cornflower.

Blueberry "Wild Child" Tisane

Juicy blend of blueberries, apples, elderberries, hibiscus, pomegranate, cornflowers and rose hips. Contains no caffeine.

Additional offerings may include herbal and fruit tisanes such as Mint, Chamomile, Apple Almond, or Strawberry Mango; Chai Masala, Black, Green, or White teas.

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Sweet and Savory

Scone Service
Clotted Cream
Lemon Curd
Local Sourwood Honey
Seasonal Jam

Intermezzo
Inspired bites with complimentary sparkling beverage

Savory and Sweet Canapés
Menu rotates seasonally and may include:

Cucumber sandwich *with dill labneh & pickled onion*
Herb Chicken Salad *with lettuce and brioche rounds*
Traditional finger sandwiches *with assorted meats, cheeses, and accoutrements*
Deviled eggs *with cornichons*

Crispy meringue nests *with lemon curd and Chantilly crème*
Fruit shortcakes *with vanilla bean cream*
French macarons

Additional seasonally curated selections of locally inspired items may be featured.